

upclose & tasty

Spicy Sriracha Ramen with a Fried Egg *Inspired by the Baker By Nature blog*

Ingredients

2 tablespoons sesame oil
2 tablespoons sriracha hot sauce
1 small onion, diced
1 small roma tomato, diced
1 tablespoon ginger, grated
5 cloves garlic, minced
1/2 teaspoon garlic powder
1/2 teaspoon celery salt
4 cups vegetable broth
2 cups water
1 tablespoon soy sauce
1 teaspoon rice vinegar
3 packages ramen noodles
1/2 cup scallions, chopped
1/2 cup cilantro, chopped
Optional: *2 fried eggs*

Preparation

- 1. Add the sesame oil and sriracha to a large stockpot and bring to a simmer over medium-heat.*
- 2. Add the onion and tomato and cook for 4 minutes, stirring occasionally.*
- 3. Add the ginger, garlic, and seasonings; cook for 2 minutes or until fragrant.*
- 4. Add 2 cups of water and transfer mixture to a blender or food processor and pulse until smooth.*
- 5. Return mixture to the pot and add the broth.*
- 6. Bring to a simmer; add soy sauce and vinegar (if using), and simmer for 8-10 minutes.*
- 7. Taste and adjust seasoning as needed.*
- 8. Add the ramen noodles to the broth and simmer for an additional 2-3 minutes, or until the noodles have softened.*
- 9. Add the scallions, stir to combine.*
- 10. Remove pan from heat, ladle soup into bowls, and top with cilantro and eggs.*

Enjoy!